

## ***Procedures for Placing Beef Cut Orders***

### **Knowing How to Order Butchered Cuts—**

Study online sketches of a beef carcass. Any area from a carcass might become steak or roast or hamburger or stew meat, etc. *You must decide!* You will order; we will not order for you. We provide you with a sample ordering chart so that you can determine your cut order and thickness of steaks and poundage package of hamburger. Orders are taken **by phone** or email on a date that the butcher requests. Each butcher differs in 'order' preference.

All cuts will be vacuum packed and frozen and placed in cardboard boxes with your name on the box.

**How to Pay—** Pay by CHECK (***'Twin Brook Camillus Farm'***) or with cash upon time of pick-up. (no credit card)

We will contact you soon after the 10-day hanging period to inform you of the actual "hanging weight" of your portion: whole or half or quarter. We multiply your 'hanging weight' times the agreed-upon price per pound (which, as our service to you, is inclusive of butchering fees).

[We will be writing the check to the butcher as a special service to the customer.]

### **When & Where to Pick Up—**

> Soon after the 10-day hanging period, we will inform you of the probable afternoon or evening for you to pick up your order at TWIN BROOK CAMILLUS FARM, 5908 Bennetts Corners Road, Camillus, NY. [Since the butcher is 1-2 hours 'one-way' from our farm, we pick up the meat and bring it to our farm as a service to you.]

If the suggested pick up time will not work for you, please contact (Craig-315-380-8001) about possible alternative arrangements. We have very limited cold storage available at the farm.

### **Procedure for Submitting Meat Cut Requests—**

1. On the day requested, please call the butcher and submit your preferences for the meat cuts.
2. Someone will walk you through a list upon which you will need to decide, or you can just recite your order. *Do you prefer steaks or roast? Sirloin steak or Sirloin roast? A roast or hamburger? What kind of steak? Porterhouse steak or T-Bone? How thick would you like your steak? 1" or 1.25"? How many pounds for a roast? A one-pound roast or a two-pound roast? Would you like 1 pound or a 2 pound package of hamburger...or Hamburg patties, and how many patties to a package. Do you want soup bones for broth stock? Do you want any organ meat, such as liver or tongue or heart? You must decide!*

### **Customer Notes—**

1. ***Reserve your order now!*** (whole, 1/2, 1/4) with Craig ([email twinbrook1902@gmail.com](mailto:twinbrook1902@gmail.com)); Butchering will usually be in September/October. Prepare yourself for ordering from the butcher.
2. Prepare your payment *and wait for our call / text / email regarding 'hanging weight'*
3. *If you like*, Weigh your boxes at home to determine % of carcass yield for your cuts (which will differ from the 'hanging weight')
4. Email [twinbrook1902@gmail.com](mailto:twinbrook1902@gmail.com) to share your thoughts and insights *especially after tasting the beef*.
5. Refer to the cooking suggestions for grass-fed beef, which is slightly different than grain-fed beef. *Enjoy! Let your food be your medicine! Enjoy the thought that you are getting your Omega-3 in grass-finished beef!*

*Thank you for doing business with—Twin Brook Camillus Farm, LLC/ Craig Kennedy  
cell: 315-380-8001 or [twinbrook1902@gmail.com](mailto:twinbrook1902@gmail.com)*

Meat Cutting Chart (SUGGESTION)				Smoked Products possibly available at Extra Charge (Ask the butcher.)
<b>FRONT QUARTER</b>				
Chuck Steak		Thickness	# Pieces Per Pkg.	
Chuck Roast	Weight			
Shoulder Steak		Thickness	# Pieces Per Pkg.	
Shoulder London Broil...OR...Rolled Boston	Weight			
Short Ribs				
Soup Bones				
Stew Meat				
Rib Steak OR Delmonico		Thickness	# Pieces Per Pkg.	
Rib Roast	Weight			
Hamburg	Weight			
<b>HIND QUARTER</b>				
Sirloin Steak		Thickness	# Pieces Per Pkg.	
Porterhouse Steak		Thickness	# Pieces Per Pkg.	
T-Bone Steak		Thickness	# Pieces Per Pkg.	
Sirloin Tip Steak		Thickness	# Pieces Per Pkg.	
Sirloin Tip Roast	Weight			
Rump Roast	Weight			
Top Round Roast	Weight			
Top Round Steak		Thickness	# Pieces Per Pkg.	
Top Round London Broil	Weight			
Eye /Round Steak		Thickness	# Pieces Per Pkg.	
Eye /Round Roast	Weight			
Cube Steak				
Shaved Steak				
Stew Meat				
Hamburg	Weight	Patties or Package	1# or 2# Packages	
<b>INNARDS</b>			Heart / Tongue / Liver	